

## Brookie Instructions

### 2 oz. Brookie Side by Side:

1. Slice 2 oz. cookie puck in half.



Step 1

2. Place one of the cut cookie pieces into either a jumbo or crown muffin pan. Add approximately 1 oz. brownie batter. (About one level #30 black scoop.)



Step 2

3. Bake at 330° for approximately 30 minutes.

NOTE: Ovens vary. Bake a few brookies in your ovens, allow them to cool and check the middle to make sure brookie is done all the way. If not, adjust baking time as necessary for your ovens.



Step 3

### 2 oz. Brookie on a Stick:

1. Slice 2 oz. cookie puck in half.



Step 1

2. Place cookie half and approximately 1 oz. of brownie batter onto cupcake liner or directly onto parchment paper. (About one level #30 black scoop.) Place popsicle stick into batter mixture.



Step 2

3. Bake at 330° for approximately 25 minutes.

NOTE: Ovens vary. Bake a few brookies in your ovens, allow them to cool and check the middle to make sure brookie is done all the way. If not, adjust baking time as necessary for your ovens.



Step 3

## Brookie Instructions

### 2.5 oz. Brookie with Cookie on Bottom:

1. Press 1.25 oz. cookie puck into bottom of a crown muffin pan.



Step 1

2. Scoop approximately 1.25 oz. of brownie batter on top of cookie puck. (Approximately one #30 black scoop.)

3. Bake at 330° for approximately 25-30 minutes.

NOTE: Ovens vary. Bake a few brookies in your ovens, allow them to cool and check the middle to make sure brookie is done all the way. If not, adjust baking time as necessary for your ovens.



Step 3

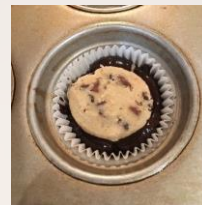
### 2.5 oz. Brookie with Cookie on Top:

1. Scoop approximately 1.25 oz. of brownie batter into crown muffin pan. (Approximately one #30 level black scoop.)



Step 1

2. Place 1.25 oz. cookie puck on top and press into brownie batter.



Step 2

3. Bake at 330° for approximately 30 minutes.

NOTE: Ovens vary. Bake a few brookies in your ovens, allow them to cool and check the middle to make sure brookie is done all the way. If not, adjust baking time as necessary for your ovens.



Step 3

## Brookie Instructions

### 4 oz. Brookie with Cookie on Top:

1. Scoop approximately 2 oz. of brownie batter into jumbo muffin pan. (Approximately one #16 blue scoop.)



Step 1

2. Place 2 oz. cookie puck on top and press into brownie batter.



Step 2

3. Bake at 330° for approximately 35-40 minutes.

NOTE: Ovens vary. Bake a few brookies in your ovens, allow them to cool and check the middle to make sure brookie is done all the way. If not, adjust baking time as necessary for your ovens.



Step 3